

Mexicali Taco Boat - USDA Recipe D550

Meal Components: Vegetable - Red / Orange, Meat / Meat Alternate

D-66

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Chili powder		1/4 cup		1/2 cup	1. Combine spices in a small bowl. Set aside.
Ground cumin		1/4 cup		1/2 cup	
Garlic powder		2 tsp		1 Tbsp 1 tsp	
Onion powder		2 tsp		1 Tbsp 1 tsp	
Crushed red pepper		1 tsp		2 tsp	
Ground black pepper		2 tsp		1 Tbsp 1 tsp	
Raw ground beef (no more than 15% fat)	5 lb	2 qt 2 cups	10 lb	1 gal 1 qt	2. Brown ground beef uncovered over medium high heat in a large stock pot. 3. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds. 4. Drain and rinse beef. Return beef back to stock pot.
Low-sodium salsa	1 lb	2 cups	2 lb	1 qt	5. Add spices and salsa to cooked beef. Simmer

- 6. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
- 7. Critical Control Point: Hold for hot service at 140 °F.

Frozen sweet potato fries, straight cut	5 lb	3 qt 1/2 cup	10 lb	1 gal 2 qt 1 cup	<div>8. Spread sweet potato fries evenly on a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan release spray.</div> <div>9. Bake:</div> <div>10. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</div> <div>11. Critical Control Point: Hold for hot service at 140 °F.</div>
*Fresh diced tomatoes, 1/4"	11 oz	1 1/2 cups	1 lb 6 oz	3 cups	12. Assembly:
Low-fat cheddar cheese, shredded	3 oz	3/4 cup	6 oz	1 1/2 cups	13. Top each taco boat with:
Fresh cilantro, chopped (optional)		1/4 cup		1/2 cup	14. Serve 1 taco boat.

Notes

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking process #2: Same Day Service

Serving

NSLP/SBP Crediting Information: 1 Taco Boat provides: 2 ½ oz equivalent meat/meat alternate and ¾ cup red/orange vegetable.

CACFP Crediting Information: 1 Taco Boat provides: 2 ½ oz meat/meat alternate and ¾ cup vegetable.

Marketing Guide		
Food as Purchased for	25 Servings	25 Servings
Tomatoes	12 3/4 oz	1 lb 9 1/2 oz

Serving	Yield	Volume
See Notes	25 Servings: about 9 lb 8 oz (beef mixture)	25 Servings: about 1 gallon 2 1/2 cups (beef mixture) / 25 taco boats
	50 Servings: about 19 lb 8 oz (beef mixture)	50 Servings: about 2 gallons 1 quart 1 cup (beef mixture) / 50 taco boats

Nutrients Per Serving					
Calories	346	Saturated Fat	4 g	Iron	4 mg
Protein	19 g	Cholesterol	59 mg	Calcium	67 mg
Carbohydrate	31 g	Vitamin A	3869 IU	Sodium	282 mg
Total Fat	15 g	Vitamin C	9 mg	Dietary Fiber	4 g